

# C2S980SEMSS

## GE Café Free-Standing Dual-Fuel Range

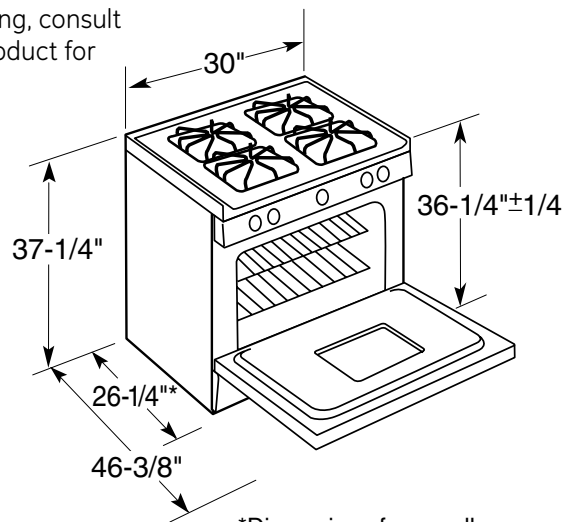
### Dimensions and Installation Information (in inches)

You must use the rear filler strip kit shipped with the range or the optional accessory backguard when installing these ranges

**Note:** Cabinets installed adjacent to slide-in ranges must have an adhesion spec of at least 194° temperature rating.

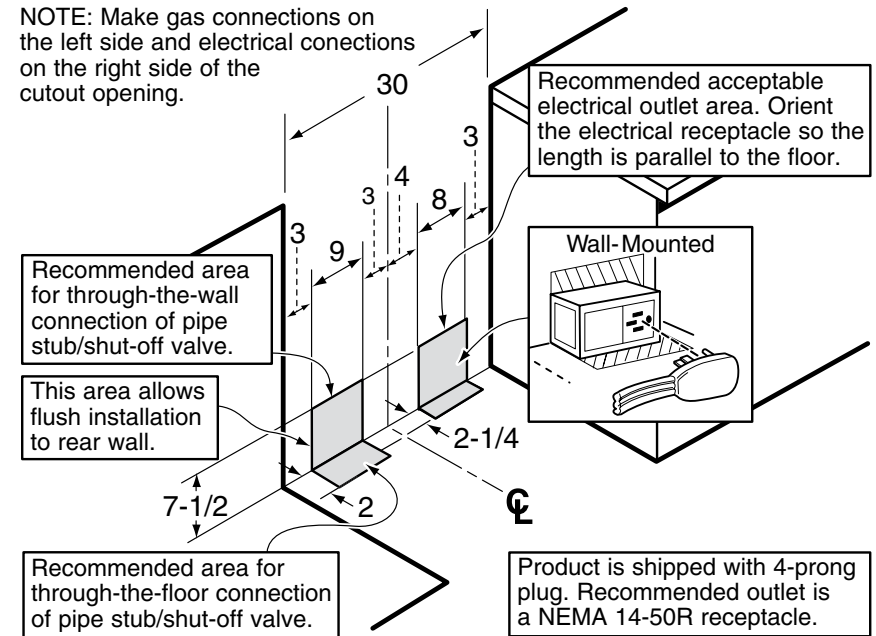
**Optional Kits for Slide-In Gas Ranges:**  
(Available at additional cost)

**Installation Information:** Before installing, consult installation instructions packed with product for current dimensional data.



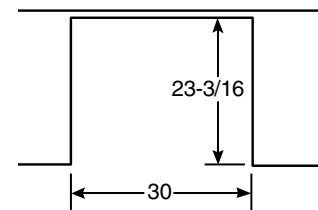
\*Dimensions from wall to front of closed door handle is 29"

**NOTE:** Make gas connections on the left side and electrical connections on the right side of the cutout opening.

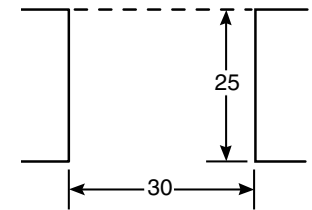


### Counter Cutout Dimensions (in inches)

If you are NOT using the Filler strip or Backguard:



If you are using the Filler strip or Backguard:



For answers to your Monogram®, GE Profile™ or GE® appliance questions, visit our website at [ge.com](http://ge.com) or call GE Answer Center® service, 800.626.2000.



All GE ranges are equipped with an Anti-Tip device. The installation of this device is an important, required step in the installation of the range.

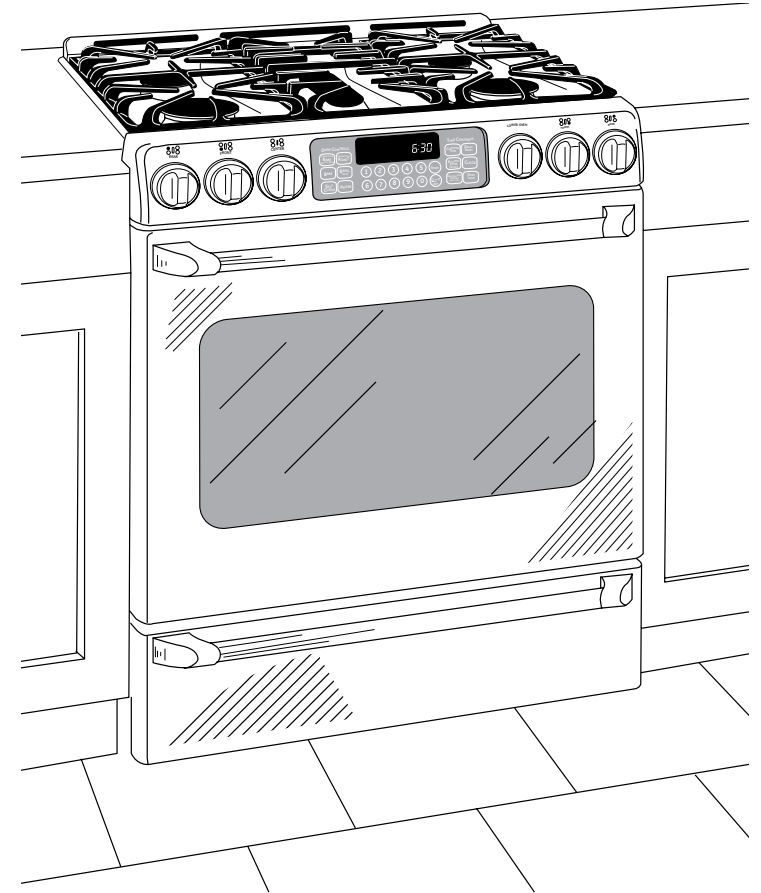


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## GE Café Free-Standing Dual-Fuel Range

### Features and Benefits

- PreciseAir™ Convection System - Delivers even air and heat circulation for superior baking and roasting results
- Extra-Large Oven Capacity - Provides a large oven interior ideal for cooking more items at once
- Self-Clean Oven - Conveniently cleans the oven cavity without need of scrubbing
- Deep Recessed Cooktop - Designed with a recessed surface to help contain spills and make cleaning easy
- PowerBoil™ 18,000 BTU Burner - Delivers 18,000 BTUs of forceful heat for rapid boiling
- High Output Burner - Provides a powerful burner output for efficient heat-up and boiling
- Center Oval Burner - Adds a fifth element to the center of the cooktop to accommodate large cookware and deliver ideal results
- Lower Oven - Offers an additional 1.0 cu. ft. of capacity for convenient baking from 140 degrees to 450 degrees
- Model C2S980SEMSS – Stainless steel



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